

156 *Mch. 11*  
**FISHING ONLY**  
**EVERY OTHER DAY**  
**Gill Net Crews Reduced and**  
**Take Intervening Day**  
**Fixing Nets.**

Only a few of the gill netters lifted yesterday, about 6000 pounds being landed. Steamer James M. Gifford came over from Provincetown where she has been fishing, bringing 2700 pounds, the largest lift.

On account of the poor success which the steamers have been meeting, several are lifting their gear only every other day, the crew remaining ashore the alternating days to overhaul and repair their nets.

**Today's Arrivals and Receipts.**

- The arrivals and receipts in detail are:
- Sch. Lillian, Maine ports, 700 quintals cured fish.
  - Str. Water Witch, gill netting, 1200 lbs. fresh fish.
  - Str. Hugo, gill netting, 500 lbs. fresh fish.
  - Str. Quoddy, gill netting, 600 lbs. fresh fish.
  - Str. Lorena, gill netting, 1000 lbs. fresh fish.
  - Sch. Manomet, shore.
  - Sch. Mary P. Goulart, shore.
  - Sch. James M. Gifford, gill netting, 2700 lbs. fresh fish.

**Vessels Sailed.**

- Sch. Hazel R. Hines, salt trawl banking.
- Sch. Etta Mildred, Georges.
- Sch. Belbina P. Domingoes, Boston.
- Sch. Kineo, halibuting.
- Sch. Georgia, halibuting.
- Sch. Rex, halibuting.
- Sch. Jorgina, haddocking.
- Sch. Adeline, haddocking.
- Sch. Mary DeCosta, haddocking.
- Sch. Leonora Silveira, haddocking.
- Sch. Ethel B. Penny, haddocking.
- Sch. Manomet, haddocking.

**TODAY'S FISH MARKET.**

Salt Fish.	
Handline Georges codfish, large,	\$5.75 per cwt.; medium, \$4.75; snappers, \$3.50.
Eastern halibut codfish, large,	\$5.00; medium, \$4.50.
Georges halibut codfish, large,	\$5.50; mediums, \$4.50.
Cusk, large, \$2.50; mediums, \$2.00;	snappers, \$1.50.
Haddock, \$2.00.	
Hake, \$2.00.	
Pollock, \$2.00.	
Fresh Fish.	
Splitting prices:	
Haddock, \$1.15 per cwt.	
Eastern cod, large, \$2.25; medium,	\$2.00; snappers, 75c.
Western cod, large, \$2.50; medium,	\$2.15; snappers, 75c.
All codfish, not gilled, 10c per 100 pounds less than the above.	
Hake, \$1.15.	
Cusk, large, \$2.00; medium, \$1.50;	snappers, 50c.
Dressed pollock, 90c; round, 80c.	
Newfoundland bulk salt herring,	\$3.50 per bbl.
Newfoundland pickled herring,	\$4.50 per bbl.
Newfoundland frozen herring,	3 1-2c per lb.
Fresh halibut, 14c per lb. for white; 10c for gray; 3c for old.	

*Mch. 11*  
**Digby, N. S., Fishery Reported Prosperous.**

The reports sent out from Yarmouth a few weeks ago to the daily papers, before that port was filled with ice, caused lots of amusement for the Digby readers. "Scare heads" announcing the big fares being landed at that port appeared over articles containing the amount of the various catches in pounds which would generally reach one good sized fare when the figures were all added together for an entire week.

In the meantime hundreds of thousands of pounds of fresh fish were being landed in Digby from schs. Dorothy M. Smart, Cora Gertie and dozens of auxiliary and motor craft from along the Bay of Fundy shore.

Last Sunday sch. Dorothy G. Snow, Capt. Ansel Snow, arrived at Digby, with more than 100,000 lbs. fresh fish; the same night, sch. Dorothy M. Smart, Capt. Wm. Snow, arrived with also more than 100,000 lbs.; Monday morning sch. Albert J. Lutz, Capt. Arthur Longmire, arrived with 85,000 lbs.; and Wednesday night, sch. Loran B. Snow, Capt. Arthur Casey, arrived with 85,000 lbs.

The four catches when weighed out totaled more than 400,000 lbs. These fish were all purchased by local wholesale fish firms and were not all shipped fresh as when landed in Yarmouth, but the greater portion of them will be smoked and cured in various ways in Digby, thus giving employment to hundreds of men along our water front.

Digby's fishing industry is a big one and we are glad to report that our wholesale firms are doing a rushing business and are all prosperous concerns. We wish them continued success.—Digby Courier.

**LUNENBURGER'S**  
**BIG DIVIDEND**

On behalf of the owners of the schooner Uda A. Saunders, Captain Scott Corkum was presented at the office of Zwicker & Co. Limited, Lunenburg, recently a pair of very fine marine glasses in token of the good work he has performed in this schooner since she was launched in 1910.

The dividend for this vessel this year was the handsome sum of \$5,000, and the total amount of dividends paid for the four years was \$16,000. This schooner has never performed any other work outside of bank fishing. Captain Corkum will command the schooner Earl Grey this year, and a new up-to-date fishing schooner will be built, from the shipyard of Smith and Rhuland in September which he will command the following year.

The Uda A. Saunders will be commanded this season by Captain Irwin Spindler of Feltzen South, a promising young skipper, who is sure to make good. Captain Scott Corkum has two brothers who are fishing skippers, who command two of the finest and fleetest schooners in the fleet, and are doing just as well for their owners. The fishing fleet will commence to get ready on the 16th of this month, and half of them will be provided with frozen bait, and sail for the banks about the 23d.

*Mch. 11*  
**N. F. May Send Aid to Potomac.**

A Newfoundland despatch of Thursday says that the tug Potomac, which has been jammed in the ice off the Newfoundland coast for several weeks and was abandoned by her crew over a week ago, was sighted late Wednesday about two miles off the mouth of Trout River.

This position shows that the cutter has drifted south about 20 miles since reported, the latter part of last week. It is reported that the Reid Company of Newfoundland is considering sending the steamer Lintrose or Bruce into the Gulf to secure, if possible the tug. It is considered in St. John's that there is a good chance of getting the steamer and bringing her to port.

*Mch. 12*

**EAT MORE SALMON**  
**AND LESS MEAT**

**Thus Would Comm. of Fisheries Reduce the Cost of Living.**

"To reduce the cost of living, eat more salmon, especially of the cheaper grade, and less meat." This is the advice of Dr. Hugh M. Smith, Federal commissioner of Fisheries, in a statement enumerating the important factors in favor of salmon as an article of food as compared with meats. He asserts that not only is salmon cheaper than meats, but will keep indefinitely if unopened, while the latter spoil quickly in the home. To prove his assertion that salmon is cheaper than meats, Dr. Smith compares the average retail prices of these products in Washington on February 10. One pound of canned red salmon of the best quality will cost about 16 cents, he says, while the same quantity of bone, muscle, blood and brain building material, and body fuel in other foods would cost: Eggs, strictly fresh at (34 cents per dozen), 36 cents; steak, sirloin (at 27 1-2 cents) per pound, 33 cents; mutton, leg, (at 29 cents per pound), 32 cents; chicken, average at (25 cents per pound), 21 1-2 cents, and pink salmon, canned at (9 cents per can), 12 1-2 cents. "The best grades of canned salmon," says the statement, "are richer than meats in body building materials and contain about the same amount of fats. Pink salmon, which is a cheaper grade, is better than meats for making flesh and bone, but has less fat. Either is as digestible as the best sirloin steak, but there is no waste and nothing has to be thrown away except the can."

*Mch. 12*  
**WANT TO IMPROVE**  
**CULL OF N. F.**

Says the St. John's, N. F., Review in a recent issue:

We do not claim any precedence for antedating our fr suggestions reforms in our fish regulations. Every man who knows something about the business of Newfoundland must have realized long ago, in the absence of a culling law, of course, the presence of a talcum of buying codfish in the market, have meant the loss of dreds of thousands of dollars general economy of the country year. Under the present system dishonest man is paid to be dishonest and the honest man is forced dishonest. It is well enough that the fish is culled before shipped abroad, but this can compensate for the high percent badly-cured fish in the whole which the present system invites.

Over 10 years ago this paper suggested and argued in favor of the cullers of the country under control of the Department of and Fisheries, with practically same status as the Customs'. On such a footing, they would neither sympathizers of fish merchant, and under the watch of the general supervisor, they do their duty fairly, as between and man. They should be straight salaries instead of \$ per quintal, and the present three cents per quintal paid should be paid into a regular fund set apart for the purpose.

Some business men in the that government control of would mean the appointment competent men. This could overcome by leaving in the the Board of Trade the power examine men as to their fitness, right to give or withhold a certificate. In a word, the gov should only appoint as cull who had passed the scrutiny Board of Trade certificates for their fitness for the There is no reason why a larger of cullers now employed not be appointed under the we suggest, because most would make excellent men for pose.

**Limitations Have Been a H**

The Gloucester delegation called on President Wilson's retary Bryan last week and promise that the matter of equal rights for American in Canadian and Newfoundland would be looked into, and made to get the asked for copy. The matter of a hospital ship, ermen was also discussed, seems probable that one will be provided by the government. Bryan told the delegation that greatly interested in the dev of fisheries, and intimated might pay Gloucester a visit long. Definite plans will be by the Gloucester Board of the Master Mariners' Assoc conference, and it is to be the national government will to arrange matters to the ss of all concerned. The limits posed on American fishermen present restrictions have been handicap.—Fishing Gazette.

McH 12

# GILL NETTERS ARE SMILING

## Long Looked for Haddock School Strikes—Fares Biggest Since Last Fall.

The gill netters did the best yesterday since last fall, a number of the larger steamers striking the much looked for haddock, which are striking in.

Some nice trips were landed, the largest being those of the steamers R. J. Killick, Venture, Quoddy, Water Witch and Orion. The latter steamer also had a halibut which weighed 180 pounds. No off shores were reported here up to noon.

### Today's Arrivals and Receipts.

- The arrivals and receipts in detail are:
- Str. Orion, gill netting, 5000 lbs. fresh fish, 180 lbs. fresh halibut.
  - Str. Enterprise, gill netting, 4000 lbs. fresh fish.
  - Str. Water Witch, gill netting, 3000 lbs. fresh fish.
  - Str. Naomi Bruce, gill netting, 2500 lbs. fresh fish.
  - Str. R. J. Killick, gill netting, 2000 lbs. fresh fish.
  - Str. Venture, gill netting, 3500 lbs. fresh fish.
  - Str. Bryda F., gill netting, 500 lbs. fresh fish.
  - Str. Sawyer, gill netting, 1500 lbs. fresh fish.
  - Str. Philomena, gill netting, 1700 lbs. fresh fish.
  - Str. Dolphin, gill netting, 700 lbs. fresh fish.
  - Str. Medomak, gill netting, 2500 lbs. fresh fish.
  - Str. Hugo, gill netting, 250 lbs. fresh fish.
  - Str. Alice, gill netting, 625 lbs. fresh fish.
  - Str. Quoddy, gill netting, 5300 lbs. fresh fish.
  - Str. Robert and Edwin, gill netting, 325 lbs. fresh fish.
  - Str. Mystery, gill netting, 650 lbs. fresh fish.
  - Str. Quartette, gill netting 1000 lbs. fresh fish.
  - Str. Lorena, gill netting, 650 lbs. fresh fish.
  - Str. Evelyn H., gill netting, 400 lbs. fresh fish.
  - Str. Julia May, gill netting, 400 lbs. fresh fish.
  - Str. Ibsen, gill netting, 400 lbs. fresh fish.

### Vessels Sailed.

No sailings today.

### TODAY'S FISH MARKET.

- Salt Fish.**
- Handline Georges codfish, large, \$3.75 per cwt.; medium, \$4.75; snappers, \$3.50.
  - Eastern halibut codfish, large, \$5.00; medium, \$4.50.
  - Georges halibut codfish, large, \$5.00; mediums, \$4.50.
  - Cusk, large, \$2.50; mediums, \$2.00; snappers, \$1.50.
  - Haddock, \$2.00.

**Fresh Fish.**

Splitting prices:  
 Haddock, \$1.15 per cwt.  
 Eastern cod, large, \$2.25; medium, \$2.00; snappers, 75c.  
 Western cod, large, \$2.50; medium, \$2.15; snappers, 75c.  
 All codfish, not gilled, 10c per 100 pounds less than the above.  
 Hake, \$1.15.  
 Cusk, large, \$2.00; medium, \$1.50; snappers, 50c.  
 Dressed pollock, 90c; round, 80c.  
 Newfoundland bulk salt herring, \$3.50 per bbl.  
 Newfoundland pickled herring, \$4.50 per bbl.  
 Newfoundland frozen herring, 3 1-2c per lb.  
 Fresh halibut, 14c per lb. for white; 10c for gray; 3c for old.

# MCINNIS FIRST FROM THE PEAK

## Noted Cod Killer Hits Good Market With 100,000 Lb. Fare Today.

With a 100,000 pound fare of haddock and cod, sch. Laverna, Capt. John McInnis arrived at T wharf, Boston, yesterday afternoon from the Peak, having one of the largest trips which has been taken out at the wharf this winter.

Of the Laverna's fare, 70,000 pounds alone are cod and in view of yesterday's top-notch prices, skipper and crew will realize a nice stock and share.

The largest trips in this morning are schs. Pontiac, 80,000 pounds; Josie and Phoebe, 58,000 pounds; steamer Spray, 48,000 pounds.

In view of the continued good Lenten demand, prices remain firm. Opening quotations this morning were \$4 to \$6 a hundred weight for haddock, \$4.75 for large and \$2.50 to \$3.50 for market cod, \$3.50 to \$6 for hake, \$4 for pollock and \$2 for cusk.

### Boston Arrivals and Receipts.

- The arrivals and receipts in detail are:
- Sch. Pontiac, 70,000 haddock, 7000 cod, 3000 cusk.
  - Sch. Josie and Phoebe, 44,000 haddock, 5000 cod, 6500 hake, 3000 cusk.
  - Sch. Rose Standish, 3500 haddock, 7000 cod, 400 pollock.
  - Sch. Sadie M. Nunan, 3000 haddock, 4500 cod, 1500 hake, 1500 cusk.
  - Sch. Richard J. Nunan, 100 haddock, 100 cod, 4700 hake.
  - Sch. Ethel B. Penny, 6000 haddock, 100 cod, 1000 pollock.
  - Sch. Helen B. Thomas, 1500 haddock, 11,000 cod, 1500 cusk, 2000 pollock.
  - Sch. Manomet, 1200 haddock, 1600 cod, 15,000 hake, 3000 cusk.
  - Sch. James and Esther, 2500 haddock, 3000 cod.
  - Sch. Florence C., 400 cod.
  - Str. Spray, 43,000 haddock, 5000 cod, 1500 lemon sole.
  - Sch. Laverna, 30,000 haddock, 70,000 cod, 2000 cusk, 4000 pollock, 800 halibut.
  - Haddock, \$4 to \$6 per cwt.; large cod, \$4.75; market cod, \$2.50 to \$3.50; hake, \$3.50 to \$6; pollock, \$4; cusk, \$2.

McH 12

# QUAHAUGS ENRICH NANTUCKET FOLI

Not since the decline of whaling half a century ago have Nantucketers obtained so much wealth from the seas during the past four months, principally from the unusually extensive and prolific bed of quahaugs discovered off the north shore by "Sam" Jackson.

Great stores of cod fish have been caught off Siasconset, and scalloping has been very successful in the harbor and off Wauwinet.

As the bed is just outside the three-mile limit, fishing smacks from New Bedford, Newport, Noack, Ct., and even New London have flocked to Nantucket for the harvest, bringing with them modern dredging appliances that have revolutionized the industry. The docking facilities of the harbor have proved too small for the unloading and shipment of the shellfish.

### Steamer Was Badly Damaged.

The damage to the British steamer Domingo de Larringa, which struck on Whaleback ledge off Misery Island in Salem bay, last Friday night, is more serious than at first supposed. The freighter was towed up to Nantucket dock, Saturday night and Tuesday the work of breaking out the cargo began.

The plates of the entire bottom were damaged and from the condition of the vessel it is remarkable that she did not sink off Bakers Island. The repairs will cost more than \$50,000.

John S. Heck, Lloyd's surveyor at that port, held a survey on the vessel and recommended that her entire cargo be discharged and the steamer placed in dry dock at Boston for a thorough examination. The damage to the cargo will probably be heavy.

### Whales Off Cape Henry.

For the first time in several years a school of whales has been seen off Cape Henry. One of them was cast up on the beach. Observer Newsom says he saw four whales battling against the storms that held the coast in their grasp for 10 days. The whales were evidently trying to get inside to escape the fury of the gale and were unusually close to shore. A fisherman found one of the whales stranded on the beach about three miles from Lynnhaven.

### Sch. Effie M. Morrissey Sold.

Sch. Effie M. Morrissey of this port, which has been in winter quarters at one of the Nova Scotia fish companies wharves at Digby, N. S., was sold yesterday to Wm. Bartlett of Brigus, N. F., and will sail to her new home port about April 1. The Morrissey measures 120.08 tons gross and 83.07 tons net and was built at Essex in 1894. She is owned by Ansell Snow.

### The Newfoundland Fleet.

There were 105 vessels engaged in the Newfoundland bank codfishery last year; their average catch per vessel being 1462 quintals, and per man 83 1-4 qtls.

### Landed at Provincetown.

Steamer Bethulia, shore otter trawling landed 51 barrels flounders at Provincetown, Monday and Tuesday.

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### To Number Navy Buoys.

Through Congressman Thatcher's efforts with the Navy Department and the Lighthouse Board the four buoys placed a mile apart off Provincetown and used by the navy in testing the speed of warships and other naval vessels will be lettered A, B, C, D, etc. for the purpose of identification when picked up in the thick weather by vessels engaged in coastwise and maritime commerce.

The shipping interests and boards of trade claimed that these buoys if properly marked would be an excellent guide to vessels entering Provincetown harbor in thick or stormy weather. As it is now, when one buoy is sighted vessels cannot tell which buoy it is, and as they are a mile apart it means much to them.

### The Norway Fishery.

Says the St. John's, N. F., Trade Review:

The first report of the Norwegian fishery for the current season has reached us, and the figures we note are somewhat below those of the corresponding date last year. Two things must be remembered in this connection to account for the lesser figures this season. First, the very large catch of last year, and second, the very stormy weather, which all Europe, especially Northern Europe has experienced the present winter. Here are the figures which have reached us: This year five million fish, last year six and one-half million fish. We have no oil figures to date, but we hope to have them in a few days.

### Labrador Exports.

The total value of exports from Labrador during the past year amounted to \$575,830, made up as follows: Dried codfish, \$525,817, salmon \$31,951, furs \$12,307, seal oil, \$712, cod oil, \$528 seal skin, \$489, feathers, \$60, hardware \$30, trout, \$24.

### Portland Fishing News.

There were few fish arrivals in port Tuesday for all of the fact that the entire fishing fleet left for the grounds Monday. Str. Mary F. Ruth came in with about 3500 pounds, and the Iceland had about 1000 on board. These two arrivals, with two others that tallied up to about 3500, formed all the arrivals of yesterday. Capt. Gott of the sloop Iceland reported the fish biting very poorly and the weather rough with a fairly strong wind blowing. The fleet out on the grounds did little fishing.

### Has Fitted Sch. Richard.

Capt. William Corkum has fitted out sch. Richard and will change over from haddocking to halibuting on this trip. Capt. Corkum expects to make one trip halibuting before his regular Cape North trip.

### Fine Stock.

Sch. Gladys and Nellie, Capt. James Dwyer stocked the fine sum of \$2510 from her recent haddocking fare, landed at Boston. The crew, single dory fishermen, shared \$75 clear as their part of the trip.

### Gave It Up Off Newport.

Steamer Seven Brothers, Capt. George G. Harnor, which has been gill netting down off Newport has returned to resume gill netting out of here.

GENEALOGY OF OYSTERS.

How Portuguese Natives Reached the French Coast.

Portuguese oysters are no longer to be imported into the oyster beds of Arcachon. A decree to this effect, published a few days ago by the French Government, has drawn attention once again to the old "oyster crisis" of 1889 and to the curious history of oyster culture in France.

The first Portuguese oysters that came into French waters were brought in the hold of a ship. In 1867 a vessel from the Tagus laden with oysters went ashore at the mouth of the Gironde, and the captain had to jettison his cargo.

Many of the oysters were still alive, and as the wash of the current drove the cargo off the rivers mud and out to sea large beds came to be formed along the coast to the north of the estuary wherever the molluscs found a rocky bottom on which they could obtain a hold.

This settlement came as a windfall to the fishing population of the coast. The beds were exploited intelligently, and are to this day the chief source from which the immense quantities of cheap French oysters are drawn. Portuguese oysters can be bought in Paris at prices ranging from a few pence up to 1s. 6d. a dozen. Large numbers are besides exported to England.

The introduction of the Portuguese oysters into the beds of Arcachon, says the Paris correspondent of the Times, was due to the peculiar stage which the science of oyster culture had reached at the time when the shipwrecked Portuguese began to prove their value.

Up to the year 1858 the French oyster beds were exploited in the most primitive manner, the oysters being simply dredged from the bottom without any steps being taken to keep up the beds by preserving the "spat," or spawn, from destruction. At that time, owing to careless exploitation, the oyster-beds were on the verge of disappearing.

It was then that Professor Coste, at the direction of the imperial Government, began to study Roman methods of oyster-culture as still carried on by Italian fishermen in the Lucrine Lake. By his advice fresh beds were laid down in suitable positions, notably in the bays of Morbihan and at Arcachon, where the water is shallow and there is a good bottom.

The oysters of Arcachon began to be starved and chilled by being exposed to the air too long, and the oyster fishers, to whom a concession of so much frontage on the shore had been allotted by the government, gradually pushed forward their preserves into deeper water.

Large sums of money had, however, been wasted in preparing the "parks" higher up the slope, and the concessionaires looked about for some means of recouping themselves for their expense.

It was then that they hit upon the expedient of laying down beds of the hardier Portuguese oysters in the higher levels of the "parks" from which they had been forced to remove their natives. It was found that the irregular, tough-shelled Portuguese could safely stand the conditions which were fatal to the more delicate flat variety.

When the Portuguese conquest was first noticed it caused great alarm among oyster breeders and a decree was issued by the government in 1889 forbidding any introduction of the Portuguese variety into the great "parks" of Brittany. They remain, consequently, confined to Marennes and Arcachon.

MAKE THE FISH CURE BETTER

Western Star Thus Advises Fishermen of the Colony As Their Salvation.

Speaking of the Newfoundland fisheries, the Western Star in a somewhat extended editorial of a recent issue points out that the colony cannot longer afford to trade on its reputation.

The article says: At no time in the industrial life of the country has such a high price been paid for fish products of all kinds. St. John's the centre of the export of cod has less fish awaiting shipment than ever before, and it is safe to say that there will be a very limited quantity, if any, after the lenten season. Such briefly is the past year's history of our staple industry which is one to be proud of.

In order that this most satisfactory state of affairs may continue it becomes all the more imperative, that greater care and intelligence should be exercised in the work of curing cod fish. If we were the only country engaged in the catching and marketing of fish products we could afford to be careless and indifferent in our methods, but as we are not, and have powerful competitors in the countries to which we export cod we should bend our best energies toward curing it as well as we possibly can.

If we continue to pursue in the future the same indifference to cure as we did the past eight or 10 years, we may at any season find the markets controlled by our rivals, which would result in a limited demand for our fish and low prices. In times of prosperity and high prices ruling for fish we are apt to overlook the fact, that then it is we need to be more watchful and alert lest others attracted by the larger gains may try to supplant us. So long as markets are limited and prices low for any article of commerce there need be no fear of competition, but when demand increases and prices rule high in consequence for any article the danger from competition increases, and if we are to hold the markets for our staple product we must be prepared for eventualities.

Men the world over are always seeking for profitable investment of their capital and it is only reasonable to assume that the increasing markets for fish products will engage the attention of some of them, hence it is, that in the days of prosperity and not adversity we should redouble our efforts to retain the customers we have, but we cannot hope to do this if we persist in an indifferent cure of fish.

Years ago we cured cod very much better, and because we did Newfoundland fish products have been able to meet competition successfully, but during recent years there has been a noticeable downward tendency in the cure, to such an extent that it is the exception and not the rule to find merchantable fish approaching the standard of former years. Instead of retrogression it should be the opposite because the tastes of people are changing along lines that require better food products which they are prepared for, and the inferior will not be purchased even though it be cheaper if the better one can be had. Some may argue that cod superior to that caught by us cannot be had, that assertion we do not question, but a better cured article is offered for sale by the Norwegian is beyond question, and it only means a few short years when our customers will find this out and then when it is too late we will awaken to this fact.

Foodstuffs of all kinds are sold upon the name earned for them through cleanliness and efficiency in the manufacture and cure of them, and special care is taken by the manufacturer and seller to demonstrate these facts to the consumer. We cannot go on any longer in our indifferent ways and methods of cure and it behooves all engaged in the fishing industry to exercise more care and thought and a greater degree of cleanliness in the work. Some will say in answer to this "Oh John Jones, he didn't cure his fish as well as I did and he got the same price."

Our answer is do not pay any heed to John Jones' slovenly or careless methods, cure all your catch as well as you can and you will make it impossible for him and others of his class to sell a cod's tail, because when the exporter can get the good article he will not buy the inferior one. The same argument applies to the consumer, if Norwegian fish is more pleasing to the eye because of the manner in which it is split and the clean appearance of it, he is going to buy the fish of our hardest competitor.

We cannot afford any longer to trade on the name which our fathers gained for Newfoundland fish in the foreign markets of the world, if we do as sure as the sun will rise tomorrow disaster will overtake an industry upon which depends the present and future prosperity of the country.

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To Investigate N. F. Fisheries.

Premier Morris of Newfoundland recently moved for a set of resolutions calling for an investigation of the whole matter of the Newfoundland fisheries, the condition of some of which has of late years been such as to excite concern. The agitation for amendments to the sealing laws has been one of many years' standing; the whale fishery has practically become extinct; that decline in the lobster fishery has been very marked the past season and even the herring fishery is by no means as valuable an asset as it might be, and as it is in other countries, where the fishery has been vastly more persistently carried on than in Newfoundland waters. The problem is certainly one calling for the most careful consideration of the legislature.

NEWFOUNDLAND SEALING FL

As far as can be ascertained following will comprise the Newfoundland sealing fleet for this spring. Harvey's ships: Adventure, Jacob Kean, sailing port St. John's, 270 men; Bonaventure, Capt. Parsons, St. John's, 270 men; venture, Capt. J. R. Rendu, St. John's, 270 men; Newfoundland Wes. Kean, Northern (Outport) men.

Job's Ships: Nascope, Capt. Barbour, sailing port, St. John's; Beothic, Capt. W. Wind, St. John's, 270 men; Diana, Capt. Barbour, Wesleyville, 150 men; tune, Capt. Sam Wilcox, Char men.

Baird's Ships: Erik, Capt. D. tin, sailing port, Channel, 170 men; Baine Johnstone's Ships: S. Cross, Capt. George Clarke, port, Channel, 170 men; Blo, Capt. Jesse Winsor, Northern port, 170 men.

Bowring's Ships: Florizel, Kean, sailing port, St. John's; Stephano, Capt. A. K. John's, 270 men; Terra Nova, Bartlett, Channel, 203 men; Capt. Kenneth Knee, Northern port, 187 men; Eagle, Capt. Bishop, Northern Outport, 2 Viking, Capt. W. Bartlett, J. nel, 189 men.

Crosbie's Ships: Sagona, Ca Winsor, sailing port, Pool's 160 men; Fogota, Capt. Stan bour, Pool's Island, 70 men.

Job Roberts, Kits, Capt. Alf gess sailing port, Northern 60 men.

FIT SCHOONER SECURE POTO

A Curling, N. F., despatch an attempt will be made to the naval tug Potomac, caught ice-off Bonne Bay, and the Bessie Jennox is being fitted nel for that purpose.

Recent westerly and winds have swept the ice off coast of the island, carrying tomac with it. The tug has seen since March 5, when eight miles west of Trout Bl.

Capt. John Gilman will the Jennox and will take on coal, so that if the tug is f is seaworthy her bunkers ma plished. If the weather is the craft will get away, it is within four days.

St. John, N. B., Fish The St. John, N. B., cor to the Canadian Fisherman. Owing to the heavy winter of the past month there has fresh fish on the local market what was secured from col. This fact, combined with sm sent up the price of salt fi about the middle of the mo has been firm, and there a prospect of easier prices.